

NEW WORLD MILLENNIUM HONG KONG HOTEL
PRESENTS CHRISTMAS AND NEW YEAR FEASTS FOR EVERY PALATE

New World Millennium Hong Kong Hotel, the iconic five-star landmark located on the Victoria Harbour waterfront in Tsim Sha Tsui East, is gearing up for Christmas and the New Year with a range of enticing cuisines and festivities to celebrate the season with guests.

Christmas Festive Activity

From 6:30 to 9:30 p.m. on 24 and 25 December 2019, while stocks last, hotel guests and restaurant patrons can have a shot at the claw crane game to try to score a festive soft toy to take home for a memorable 2019 festive keepsake.

Extravagant Festive Buffets at Café East

Diners will enjoy a Christmas Eve and Christmas Day dinner buffet with over 100 delicacies, including unlimited servings of seafood on ice, such as Boston Lobsters, Snow Crab Legs, Crabs, Shrimps and Mussels, as well as Christmas must-indulge Roast Turkey. Dishes made à la minute include Parma Ham and Foie Gras Rolls; Japanese Sea Urchin and Potato Salad; Seafood en Papillote with Lobster Sauce; Roast Barbecued Baby Back Pork Rib; Teppanyaki French Foie Gras; Roast Prime Rib of Beef with Wild Mushroom Sauce; and Baked Boston Lobster with Cheese and Mushroom Sauce.

Asian hot dishes will be prepared with premium ingredients including Chicken Soup with Dried Abalone, Fish Maw and Ginseng; Steamed Jumbo Scallops with Garlic and Glass Noodles; Wok-Fried Oysters with Ginger and Spring Onion; Chicken Masala with Naan Bread; and Tiger Prawn Tempura.

Diners will also indulge in a selection of festive desserts, including Yule Log Cake, Christmas Pudding, Stollen, freshly baked Mango Mille-Feuille, assorted Macarons, various flavours of Häagen-Dazs Ice Cream plus treats from a live dessert station and kids' counter.

During the dinner buffet on 24 December 2019, as well as lunch and dinner buffets on 25 and 26 December 2019, Santa Claus will be at the hotel to hand out children's goodies. On 31 December 2019, child patrons will receive a small gift to usher in the New Year.

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Date	Deluxe Lunch Buffet	Deluxe Dinner Buffet
Christmas Eve (24 December 2019)	Noon - 3 p.m. Adult HKD518* Child HKD338*	1 st seating (6 - 8 p.m.): Adult HKD798* Child HKD468* 2 nd seating (8:30 - 10:30 p.m.): Adult HKD828* Child HKD488*
Christmas Day (25 December 2019)	Noon - 3 p.m. Adult HKD578* Child HKD368*	6:30 - 9:30 p.m. Adult HKD788* Child HKD468*
Boxing Day (26 December 2019)	Noon - 3 p.m. Adult HKD488 Child HKD318	6:30 - 9:30 p.m. Adult HKD698 Child HKD428
New Year's Eve (31 December 2019)	Noon - 3 p.m. Adult HKD458 Child HKD298	6:30 - 9:30 p.m. Adult HKD718* Child HKD468*
New Year's Day (1 January 2020)	Noon - 3 p.m. Adult HKD458 Child HKD308	6:30 - 9:30 p.m. Adult HKD698 Child HKD448

*Advance purchase required. Guests who book Christmas Eve / Christmas Day lunch / dinner buffet or New Year's Eve dinner buffet, with full prepayment on or before 15 December 2019, will enjoy a 15 percent early bird discount.

Festive Set Dinner at [La Table French Brasserie](#)

On Christmas Eve and New Year's Eve, La Table French Brasserie will serve up festive feasts, along with a glass of Lanson Brut Rosé NV Champagne per guest, in its modern, relaxed setting.

The five-course Christmas Eve Set Dinner will feature Hokkaido Scallop Carpaccio and Boston Lobster with Osetra Caviar, Micro Shoots and Verjuice Dressing; Slow-Cooked U.S. Turkey with Seared Foie Gras, Polenta and Cranberry-Port Sauce; and Creamy Oyster Chowder and Iberico Ham with Truffle Froth. This will be followed by the main course of Roasted Sirloin of Australian Wagyu Beef. Traditional Christmas Pudding with Gingerbread Ice Cream will be crafted with a modern twist, serving as the finale to the festive meal.

The New Year's Eve five-course menu will feature Terrine of Foie Gras, Seared Fillet of Dover Sole with Osetra Caviar; Seafood Pot Au Feu with Boston Lobster, Hokkaido Scallop and Atlantic Cod in Saffron Court Bouillon à la Nage; Australian Wagyu Beef Short Ribs and Roasted Rib Eye. The dinner will be completed on a sweet note with a "2020 Chocolate Bomb" of Strawberry Whipped Ganache with Vanilla Filling, Hazelnut Dacquoise and Pistachio Crumble.

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Date	Set Dinner
Christmas Eve (24 December 2019)	HKD948 per person**
New Year's Eve (31 December 2019)	HKD948 per person**

**Advance reservation with full prepayment is required.

Traditional Japanese Celebration at Sagano

Diners will enjoy a seven-course Christmas Eve and New Year's Eve kaiseki set dinner at Sagano prepared by Japanese Chef Noka Masahiko. Highlights will include Stewed Fresh Bean Curd Skin with Sea Urchin, Zuwai Crabmeat and Salmon Roe, and seasonal sashimi including Fresh Oyster with Vinegar Sauce, Fatty Tuna and Botan Shrimp, as well as authentic Japanese specialities such as Winter Yellowtail Hotpot, Grilled Red Seabass with Teriyaki Sauce, Deep-Fried Prawn with Shredded Potato and Ginkgo, Sliced Wagyu Sushi, Minced Fatty Tuna and Spring Onion Roll as well as Red Miso Soup, complemented with Greenhouse Melon and Strawberries. A complimentary glass of Lanson Brut Rosé NV Champagne will be served to every patron to celebrate the holidays.

As a Japanese restaurant with an emphasis on authenticity, Sagano follows Japanese New Year tradition so guests can celebrate the occasion in Japanese style. On the first day of 2020, Chef Masahiko Noka will perform a *Mochi*-pounding Ceremony at the hotel lobby at 11 a.m. to share an auspicious start to the year with hotel guests -- the freshly prepared, soft and sticky *mochi* sweet treat will be presented to guests to savour. After the ceremony, guests may visit Sagano to enjoy a range of authentic Japanese New Year dishes from the festive Osechi Set Lunch. An Osechi Set Dinner will also be served on the same day.

Festive Set Dinner (24, 25 & 31 December 2019)	HKD1,650 per person
Osechi Set Lunch (1 – 3 January 2020)	HKD700 per person
Osechi Set Dinner (1 – 3 January 2020)	HKD1,600 per person

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Chinese Fare at Tao Li

Chinese restaurant Tao Li will present a festive dinner set menu during Christmas and on New Year's Eve for diners who love authentic Cantonese delicacies. Highlighted dishes will include Baked Whole Six Heads Abalone with Duck Feet and Baby Vegetables; Seafood Cream Soup with Braised Bird's Nest, Black Truffle and Mushrooms; and Baked Boston Lobster with Minced Garlic, Butter, Pumpkin Sauce and Broccoli. The dinner menu will be served on the nights of 24, 25, 26 and 31 December 2019 at HKD1,988 for two persons.

All prices are subject to 10% service charge. For further information, please call 2313 4222 or visit newworldmillenniumhotel.com.

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